

# STANDARDIZED RECIPE FORM

Anytown School District

(School Name)

Recipe Title: Spaghetti and Meat Sauce

Recipe Number: Modified #D-35

Source: USDA Quantity Recipes

Serving Size: 3/4 cup

Portion Utensil: 6 oz ladle

Contribution per serving: M/MA 2 (oz)

Total Yield: 50 servings: about 2-3/4 gallons (loaves, buns, cups, gallons, etc.)

F/V 1/2 (cup(s))

100 servings: about 5 gallons

G/B 1 (svg)

Ingredients	50 Servings		100 Servings		Preparation Instructions
	Weight	Measure	Weight	Measure	
Raw ground beef . . . . . (no more than 20% fat)	7 lb 3 oz	.....	14 lb 6 oz	.....	1. Thaw ground beef in refrigerator prior to cooking. Brown ground beef. Drain. Add onions and garlic powder. Cook for 5 minutes. Cook for 5 minutes.
Dehydrated onions . . . . .	6 oz	1 3/4 cup	12 oz	3 1/2 cups	
OR	OR	OR	OR	OR	
*Fresh onions, chopped . . . . .	3 lb	2 qt	6 lb	1 gal	
Garlic powder . . . . .	.....	1 T + 1 1/2 tsp	.....	3 T	2. Add pepper, canned tomatoes, tomato paste, water, and seasonings. Cook meat sauce to internal temperature of 155° for 15 seconds. Simmer about 1 hour.
Black Pepper . . . . .	.....	1 1/2 tsp	.....	1 T	
Canned tomatoes, with liquid, chopped . . . . .	4 lb 4 oz	2/3 No. 10 can	8 lb 8 oz	1 1/3 No. 10 can	
Tomato paste . . . . .	1 lb 12 oz	1/4 No. 10 can	3 lb 8 oz	1/2 no. 10 can	
Water . . . . .	.....	1 1/2 qt	.....	3 qt	
†Seasonings					
Flaked basil . . . . .	.....	3 T + 2 tsp	.....	1/4 cup + 3 T	
Flaked oregano . . . . .	.....	3 T + 2 tsp	.....	1/4 cup + 3 T	
Flaked marjoram . . . . .	.....	3 T + 2 tsp	.....	1/4 cup + 3 T	3. Heat water to rolling boil. Add salt.
Flaked Thyme . . . . .	.....	1 1/2 tsp	.....	1 T	
Water . . . . .	.....	3 gal	.....	6 gal	4. Slowly add spaghetti. Stir constantly, until water boils again. Cook 10-12 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well.
Salt . . . . .	.....	1T	.....	2 T	
Spaghetti, broken into thirds . . . . .	3 lb 1 oz	.....	6 lb 2 oz	.....	5. Stir into meat sauce.
					6. Pour into serving pans. Hold in serving pans at 140° or above.
Cheddar cheese, shredded . . . . .	1 lb	.....	2 lb	.....	7. Top with shredded cheese.
					8. Portion 3/4 cup serving.
					9. Cool any leftovers in a shallow pan in refrigerator to 41° or below.

**Special Instructions:**